

FOOD & WINE

Best Chocolate in the U.S.



K+M Extravirgin Chocolate

For their new chocolate line, chef Thomas Keller and olive oil icon Armando Manni are ratcheting up the intrinsic health benefits of cocoa beans and EVOO. The chocolate is made according to the same "live" principles Manni designed for his cultish oils--a method developed with the University of Florence to minimize heat exposure and retain antioxidants throughout processing. The two tapped former pastry chef Chu Bui (Daniel, Le Bernardin) to perfect the blockbuster bars, which double down on the antioxidant power with a finishing hit of Manni oil. The first release includes three bars, from Madagascar, Peru and Ecuador (\$14.95); the latter is our favorite--uniquely floral, with a lush, velvety texture. williams-sonoma.com